

THE BREAKFAST CLUB

KELLEY L. MOORE SERVES UP NEW INSPIRATION TO GET TOGETHER REGULARLY WITH TIME-CRUNCHED FRIENDS: A MONTHLY BREAKFAST PARTY



My good friends Linda Hughes (left) and Lisa Youngblood Hall join me for breakfast

DINNER PARTIES ARE LIVELY AND ELEGANT, but why not get creative with your gatherings? A monthly breakfast club, as an alternative to the ubiquitous book club, is a great way to get your closest friends together for a casual meal and some interesting conversation on a regular basis. Keeping it simple is key. Emphasize a flexible mealtime so friends can swing by and eat when it works for them, relieving any pressure to rush or worry about being late. This grants friends the freedom to relax and enjoy their weekend—and include you in it. Everyone will appreciate the relaxed atmosphere and the chance to connect over breakfast, coffee and Bloody Marys, and friendship-nurturing conversation.

PHOTOGRAPHS BY TOM BARWICK



Left: Spice things up with a Bloody Mary bar where friends can mix their own drinks. To brighten up the area, I created a backdrop using yellow ArtKraft paper from Display and Costume (20 cents per foot) layered with chicken wire from Home Depot (\$7.97 per 10-foot roll) using a vintage frame from Pacific Galleries (\$50) and birch plywood from Home Depot (\$13.22 for a 2-by-4 panel), which I sprayed with Krylon chalkboard spray paint from Fred Meyer (\$4.29). I created a surface for my drink recipes. Simple acrylic trays from Great Jones Home (\$65 each) house wheatgrass from Queen Anne Metropolitan Market (\$1.99 per 5-inch square), which is ideal for nestling bottles and these darling polka-dot Orbit Cooler glasses from City Kitchens (\$5.95 each). Tomato juice awaits in a midcentury pitcher from Pacific Galleries (\$32), and yellow, flower-shaped votive holders from Anthropologie (\$6 each), used as bowls for garnishes, make it easy for guests to create their ideal Mary. Below: A good coffee station will help energize morning conversation. This black Mini Vivaldi coffee-maker and Espro Toroid pitcher from La Spaziale (\$2,000 and \$35.99, respectively) may be a luxury, but having coffee-shop-quality lattes at home make them worth it. The Mr. and Mrs. Morning mugs from Stuhlborgs (\$14 each) and vintage bee sugar bowl from Pacific Galleries (\$42) add charm and a dose of personality to the set-up.



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Left: Have a variety of newspapers on hand for guests to peruse. For the invitation, create a fresh design that will tie in with the parting gift—a beautiful, handy recipe box. The invitations, created by Brown Sugar Design, encourage guests to bring their favorite breakfast recipe; we shared recipes and added them to our recipe boxes. The boxes are a place for guests to continue to add recipes as they attend the breakfast club each month. This lime green Semikolon photo box from The Container Store (\$11.99) is ideal with plenty of space for many recipes, including my mom's famous cinnamon pull-aparts, which I attached on the inside of the box to personalize the gift.



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Above: A do-it-yourself waffle bar is an easy way to entertain and keep the no-pressure theme intact, though Veil chef Shannon Galusha provided the food for my party. Create a beautiful serving area by placing toppings of caramelized bananas, fresh berries marinated with elderflowers in St-Germain liqueur, candied hazelnuts and vanilla-poached apricots with whipped mascarpone in small yellow latte bowls from Anthropologie (\$4 each), along with a vintage glass syrup holder from Antika Antiques (\$15). A large cloche atop a yellow cake plate, both from Common Folk Co. (\$99.99 and \$49.99, respectively), create a pretty home for premade waffles. Above left: Malted waffles served with Nutella, candied hazelnuts and caramelized bananas are one of my favorite breakfast treats.

Left: A fresh color palate of grass green and juicy orange (Hedda Rak pillow covers along the seating benches are from Ikea, \$9.99 per set of two), on a clean white base, such as this Docksta dining table from Ikea (\$149), will ensure your guests wake up on the right side of the bed. Placing a section of the Sunday newspaper that coordinates with your friends' interests under each plate adds a personal touch. This Luigi Bormioli Michelangelo glass cake dome (\$39.99) from Bed Bath & Beyond shows off my mom's pull-apart cinnamon rolls and creates a delicious centerpiece. Vintage gold-rimmed plates from Antika Antiques (\$13) set atop green-rimmed dinner plates from Crate and Barrel (\$19.95 each) create elegant place settings, while the Egghead cups and spoons from City Kitchens (\$9.95 per set of four cups and spoons) add a bit of humor to the table. Yellow embroidered napkins from Anthropologie (\$6 each) and bird glasses from Camelion Design (\$12 each) add feminine touches. The silver toast holder from Pacific Galleries (\$18), Ona pitcher from Crate and Barrel (\$16.95) and Sheesham wood flatware from Cost Plus World Market (\$3.99 each) complete the look.



Above: Lavender French toast with fresh lime, sel gris whipped butter and Vermont grade A amber maple syrup on the side is completely delicious. Right: Shannon Galusha, chef/owner of Veil, mans the kitchen, cooking up a truly memorable breakfast. Veil recently started serving a fabulous brunch on the weekends, much to the delight of foodies all over town. **S**

FOR CHEF SHANNON GALUSHA'S TO-DIE-FOR LAVENDER FRENCH TOAST AND MALTED WAFFLES RECIPES, VISIT SEATTLEMAG.COM/BREAKFASTCLUB

>> Get more tips for Kelley's breakfast club on her "Moore to Life" segment Friday, April 26 at 8:45 a.m. on KING 5 Morning News on KONG



STORE DIRECTORY

Anthropologie
Multiple locations, including University Village
2520 NE University Village, Suite 120
206.985.2101; anthropologie.com.

Antika Antiques
Greenwood
8421 Greenwood Ave. N
206.789.6393; antikaantiques.com

Bed Bath & Beyond
Multiple locations, including Bellevue
15600 NE Eighth St., Suite G8
425.564.030; bedbathandbeyond.com

Brown Sugar Design
Kirkland, by appointment only
425.830.3680; bsdstudio.com

Camelion Design
Ballard
5330 Ballard Ave. NW
206.783.7125

City Kitchens
Downtown
527 Fourth Ave.
206.382.1138

Common Folk Co.
Bellevue
15600 NE Eighth St., Suite A5
425.747.4100; commonfolkco.com

The Container Store
Bellevue
700 Bellevue Way NE
425.453.7120; containerstore.com

Cost Plus World Market
Multiple locations, including Bellevue
10300 NE Eighth St.
425.453.1310; worldmarket.com

Crate and Barrel
Multiple locations, including Bellevue
555 Bellevue Square NE
425.646.8900; crateandbarrel.com

Display and Costume
Multiple locations, including Northgate
11201 Roosevelt Way NE
206.362.4810; displaycostume.com

Fred Meyer
Multiple locations, including Greenwood
100 NW 85th St.
206.784.9600; fredmeyer.com

Great Jones Home
Downtown
1921 Second Ave.
206.448.9405; greatjoneshome.com

Home Depot
Multiple locations, including SoDo
2701 Utah Ave. S
206.467.9200; homedepot.com

Ikea
Renton
601 SW 41st St.
425.656.2980; ikea.com

La Spaziale
SoDo
624 S Lander St., Suite 36
206.764.4557; laspazialeusa.com

Metropolitan Market
Multiple locations, including Queen Anne
1908 Queen Anne Ave. N
206.284.2530; metropolitan-market.com

Pacific Galleries
SoDo
241 S Lander St.
206.292.3999; pacgal.com

Stuhlbergs
Queen Anne
1801 Queen Anne Ave. N
206.352.2351; stuhlbergs.com